

# GERMAN HELLES EXPORT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **4000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4200 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5060 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3000 liter(s)**
- Total mash volume **4000 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	700 kg (70%)	80 %	4
Grain	Strzegom Wiedeński	200 kg (20%)	79 %	10
Grain	Pszeniczny	50 kg (5%)	85 %	4
Grain	COOKIE	50 kg (5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2100 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	1000 g	30 min	4.5 %
Boil	Hallertau Mittelfruh	1000 g	30 min	3 %
Boil	Saaz (Czech Republic)	1000 g	15 min	4.5 %
Boil	Hallertau Mittelfruh	1000 g	15 min	3 %